

# E350/40 and E350/41 WET HEAT BAINS MARIE

# E350/42 and E350/43 DRY HEAT BAINS MARIE



## INSTALLATION and SERVICING INSTRUCTIONS

### IMPORTANT

The installer must ensure that the installation of the appliance is in conformity with these instructions and National Regulations in force at the time of installation. Particular attention **MUST** be paid to -

**BS7671 IEE Wiring Regulations**

**Electricity at Work Regulations**

**Health And Safety At Work Act**

**Fire Precautions Act**

This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the Data Plate

### WARNING -THIS APPLIANCE MUST BE EARTHED

On completion of the installation these instructions should be left with the Engineer-in-Charge for reference during servicing. Further to this, The Users Instructions should be handed over to the User, having had a demonstration of the operation and cleaning of the appliance.

**IT IS MOST IMPORTANT THAT THESE INSTRUCTIONS BE CONSULTED BEFORE INSTALLING AND COMMISSIONING THIS APPLIANCE. FAILURE TO COMPLY WITH THE SPECIFIED PROCEDURES MAY RESULT IN DAMAGE OR THE NEED FOR A SERVICE CALL.**

### PREVENTATIVE MAINTENANCE CONTRACT

In order to obtain maximum performance from this unit we would recommend that a Maintenance Contract be arranged with **SERVICELINE**. Visits may then be made at agreed intervals to carry out adjustments and repairs. A quotation will be given upon request to the contact numbers below.



#### WEEE Directive Registration No. WEE/DC0059TT/PRO

At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler.

Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

## Falcon Foodservice Equipment

### HEAD OFFICE AND WORKS

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland.

### SERVICE CONTACT -

PHONE - 01438 363 000 FAX - 01438 369 900

T100666 Ref. 2

# Warranty Policy Shortlist

Warranty does not cover :-

Correcting faults caused by incorrect installation of a product.

Where an engineer cannot gain access to a site or a product.

Repeat commission visits.

Replacement of any parts where damage has been caused by misuse.

Engineer waiting time will be chargeable.

Routine maintenance and cleaning.

Gas conversions i.e. Natural to Propane gas.

Descaling of water products and cleaning of water sensors where softeners/conditioners are not fitted, or are fitted and not maintained.

Blocked drains.

Independent steam generation systems.

Gas, water and electrical supply external to unit.

Light bulbs.

Re-installing vacuum in kettle jackets.

Replacement of grill burner ceramics when damage has been clearly caused by misuse.

Where an engineer finds no fault with a product that has been reported faulty.

Re-setting or adjustment of thermostats when unit is operating to specification.

Cleaning and unblocking of fryer filter systems due to customer misuse.

Lubrication and adjustment of door catches.

Cleaning and Maintenance

- Cleaning of burner jets

- Poor combustion caused by lack of cleaning

- Lubrication of moving parts

- Lubrication of gas cocks

- Cleaning/adjustment of pilots

- Correction of gas pressure to appliance.

- Renewing of electric cable ends.

- Replacement of fuses

- Corrosion caused by use of chemical cleaners.

## SECTION 1 - INSTALLATION

UNLESS OTHERWISE STATED, PARTS WHICH HAVE BEEN PROTECTED BY THE MANUFACTURER ARE NOT TO BE ADJUSTED BY THE INSTALLER

### 1.1 MODEL NUMBER, NETT WEIGHTS and DIMENSIONS

| MODEL   | WIDTH<br>mm | DEPTH<br>mm | HEIGHT<br>mm | WEIGHT<br>kg | WEIGHT<br>lbs |
|---------|-------------|-------------|--------------|--------------|---------------|
| E350/40 | 350         | 650         | 305          | 20           | 44            |
| E350/41 | 700         | 650         | 305          | 33           | 73            |
| E350/42 | 350         | 650         | 305          | 18           | 39            |
| E350/43 | 700         | 650         | 305          | 30           | 67            |

All Weights are nett, exclusive of containers.

### 1.2 SITING

The unit should be installed on a table or similar surface. Alternatively it may be installed upon the purpose designed floor-stand, supplied by Falcon. If it is to be positioned in close proximity to a wall, partition etc., a clearance of 25mm at the rear and sides should be observed. A vertical clearance of 600mm between the top of the appliance and any overlying combustible surface must also be provided.

### 1.3 ELECTRICAL SUPPLY

These appliance are for use on single phase AC supplies only.

### 1.4 SUPPLY CONNECTION

The cable entry is located at rear of appliance and is suitable for 20mm conduit. The connection to mains electric supply must be made through a suitable isolating switch with a contact separation of at least 3mm in all poles. Wiring should conform to I.E.E. regulations and the installation should satisfy local supply authority.

#### Warning

THESE APPLIANCES MUST BE EARTHED.

A suitable terminal is provided for this purpose and must be used.

#### Note

Precautions regarding earth leakage must be taken during installation.

### 1.5 ELECTRICAL RATINGS

Electrical ratings are as stated on appliance data plate.

### 1.6 CONTROLS

All models are controlled by a single thermostat.

## SECTION 2 - ASSEMBLY

### 2.1 E350/40 and E350/41 Wet Bains Marie

- Remove feet from bag and screw into locations on unit base prior to positioning.
- Place unit in position and carefully level it, using feet adjusters if it is to be mounted on a counter or table. If it is to be installed a stand, please refer to instructions supplied with accessory.
- The appliance is supplied complete and ready to be connected to supply mains.
- To gain access to terminals, the front facia panel has to be removed. Remove two fixings in upper flange of panel, below overhanging hob. Ease top of panel forward then lift it upward to release lower fixings.
- Terminal block is now accessible and supply cables can be fed to it through inbuilt conduit tube.
- After connecting unit, replace facia panel and ensure that bottom location is properly assembled.
- Do not install water well at this stage and switch on unit to check that elements, thermostat and pilot lamps are functioning correctly. The RED neon is lit when power is available i.e. isolating switch is closed. The AMBER neon is lit when elements are ON, it will go out whenever thermostat opens.
- After satisfactory completion of installation, demonstrate the method of operation to kitchen staff and point out location of isolating switch for use in an emergency or during routine cleaning etc.

### 2.2 E350/42 and E350/43 Dry Bains Marie

- Position unit and carefully level it using feet adjusters on a counter or table. If it is to be installed upon a stand, please refer to instructions supplied with stand.
- The appliance is supplied complete and ready to connect to mains supply.
- To gain access to terminals, proceed as follows:  
Lift out container supports at top of unit and also perforated spreader plate which covers element.  
Remove drip shield which covers terminal box at rear of appliance.  
Remove terminal box cover.
- Terminal block is now accessible and supply cables can be connected.
- After connections have been made, replace all components, noting that large holes in spreader plate must face toward rear.
- Switch unit ON. Check that elements are heating and that pilot lamps are functioning. The RED neon is lit when power is available, i.e. isolating switch is closed. The AMBER neon is lit when elements are ON, and will go out whenever thermostat opens.

- g) After satisfactory completion of installation, demonstrate method of operation to kitchen staff. Point out location of isolating switch for use in an emergency or during routine cleaning.

## **SECTION 3 - SERVICING**

BEFORE ATTEMPTING ANY MAINTENANCE, SWITCH OFF AT THE MAINS ISOLATING SWITCH AND TAKE STEPS TO ENSURE THAT IT IS NOT INADVERTENTLY SWITCHED ON.

When ordering spares, please quote model number, serial number and voltage as stamped on data plate at rear of appliance.

### **3.1 CONTROL PANEL - To Remove**

#### **3.1.1 Wet Heat Models**

- a) Remove two screws in upper flange of panel. i.e. below front hob overhang.
- b) Ease panel forward at top, then lift it slightly to release lower locations.
- c) Move panel forward.

#### **3.1.2 Dry Heat Models**

- a) Remove drip tray located below control panel.
- b) Remove two screws in upper flange of control panel.
- c) Allow panel to drop down slightly to release lower fixings and remove panel.

### **3.2 THERMOSTAT - To Remove**

#### **3.2.1 Wet Heat Models**

- a) Remove control panel. (See Section 3.1.1)
- b) Remove well complete with containers etc. by grasping handles and lifting vertically.
- c) Remove thermostat phial from fixing clips.
- d) Pull off thermostat connections, noting locations.
- e) Pull off knob and remove two screws.
- f) From inside controls compartment, undo gland nut which secures thermostat tube to boss. Push phial down into compartment and remove thermostat.
- g) Upon re-fitting, ensure insulating sleeving covers capillary tube. Neatly coil excess length over a suitable object of approximately 50mm diameter.

Ensure that earth-bonding terminal is re-fitted underneath thermostat fixing lug.

#### **3.2.2 Dry Heat Models**

- a) Remove control panel. (See Section 3.1.2)
- b) Remove any containers etc.
- c) Remove thermostat phial from fixing clips.
- d) Pull off thermostat connections, noting locations.
- e) Pull off thermostat knob and remove two fixing screws.
- f) From inside controls compartment, undo gland nut which secures capillary tube to boss. Push phial downward into compartment and remove thermostat.
- g) When refitting, ensure that insulating sleeving is fitted to capillary tube. Neatly coil excess length over a suitable round object of approximately 50mm diameter.

Ensure that earth-bonding terminal is re-fitted below thermostat fixing lug.

### **3.3 PILOT LAMPS - To Remove**

#### **All Models**

- a) Remove control panel. (See Section 3.1)
- b) Pull off lamp connections.
- c) Undo nut that secures lamp at rear to remove. Fit replacement in reverse order.

### **3.4 HEATING ELEMENTS - To Remove**

#### **3.4.1 Wet Heat Models**

- a) Remove control panel (See Section 3.1.1)
- b) Remove water well etc. (See Section 3.2.1)
- c) From inside of controls compartment, remove element connections.
- d) Remove fixings that secure element and remove it.
- e) When replacing element, ensure that earth bonding wires are reconnected to element flanges using shakeproof washers below nuts.

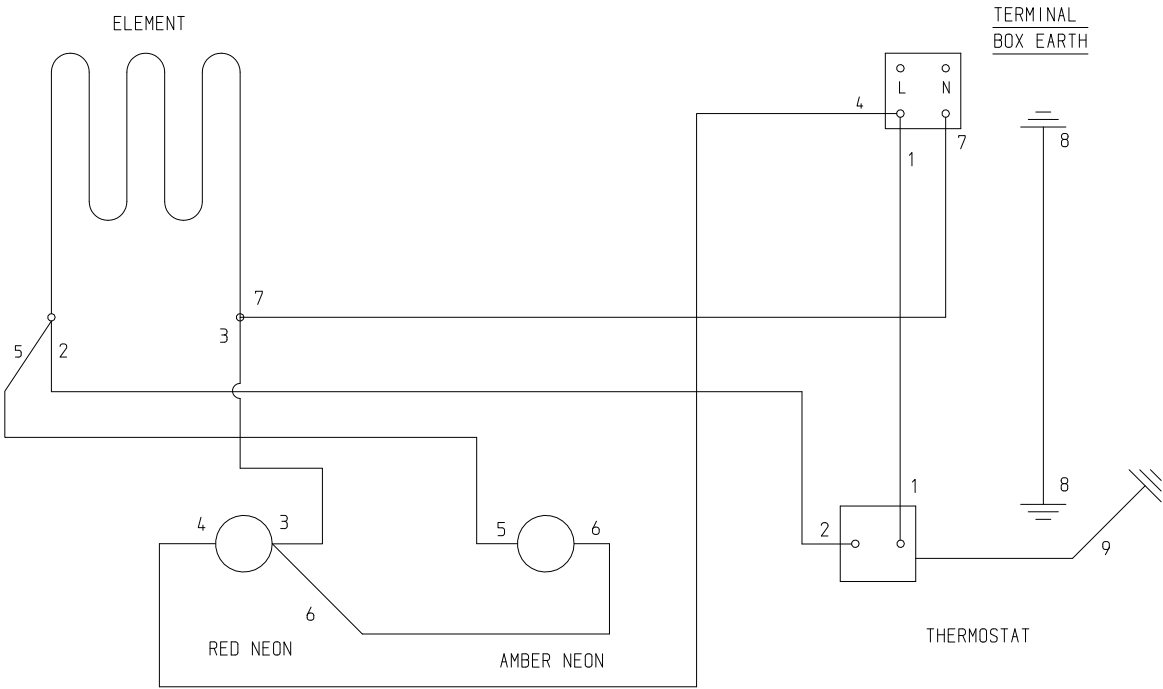
#### **3.4.2 Dry Heat Models**

- a) Remove control panel. (See Section 3.1.2)
- b) Remove all containers, supporting components and perforated spreader panel which covers element.
- c) Remove element connections from inside controls compartment.
- d) Undo fixings that secure element and remove it.

Replace all parts in reverse order. Take care to refit serrated washers below element fixing nuts.

Reposition spreader plate with large holes facing toward rear.

**E350/40 WET BAIN MARIE**  
**and E350/42 DRY BAIN MARIE - WIRING DIAGRAM (Drawing No. AW32477/B)**



**E350/41 WET BAIN MARIE**  
**and E350/43 DRY BAIN MARIE - WIRING DIAGRAM (Drawing No. AW32476/B)**

